

THE EFFECTIVE USE OF PROTEASE IN WINEMAKING

Abstract of the Disclosure

A method of making wine which involves the use of a protease to eliminate heat-unstable proteins, which cause heat-induced haze or precipitate. The protease can be used at any stage of the wine making process, but it is more advantageous to use the protease at the beginning of fermentation before the generation of inhibitive factors. A wine treated with a protease under this condition can replace a substantial amount of bentonite that is normally required for heat stabilization of the wine. By hydrolyzing the fruit protein, protease can be used as an anti-foam agent in fruit juices and during fermentation of fruit juices.

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